

## DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	LIDO MAIN GALLEY	33	1	No	
	LOOSE SEALANT, OPEN SEAMS WERE NOTED BEHIND AND AT THE BASE OF LARGE EQUIPMENT.				
	<a href="#">Continual process to seal seams on a ship of this age. Program in place to complete this work</a>				
2	POTABLE WATER	08	0	No	
	THE TESTING OF THE BACKFLOW PREVENTERS DID NOT SHOW THE PRESSURE DIFFERENCES ON BOTH SIDES OF THE VALVES.				
	<a href="#">Completed and entered in to the "planed maintenance system".</a>				
3	CHILDREN'S' ACTIVITY CENTER	41	0	No	
	THE TOILET DID NOT HAVE A CHILD SIZE LID.				
	<a href="#">Purchased and in place</a>				
4	POTABLE WATER	08	0	No	
	THE POTABLE WATER PIPING ON THE EVAPORATOR WAS NOT PAINTED BLUE OR STRIPED BLUE EVERY 5 METERS.				
	<a href="#">Completed June 14<sup>th</sup> 2002</a>				
5	FOOD SERVICE-GENERAL	21	1	No	
	SOME NON-EASILY CLEANABLE GAPS WERE NOTED ON THE EXTERIORS OF THE NEW VITALITY JUICE MACHINES. OVERALL THE MACHINES WERE OF BETTER QUALITY THAN THE OLD ONES.				
	<a href="#">Working with Vitality to improve the cleanability of the new machines.</a>				
6	DECK 4-POT WASH	30	0	No	
	NO WASTE RECEPTACLE WAS LOCATED AT THE HAND WASH SINK.				
	<a href="#">On order and will be installed.</a>				
7	FOOD SERVICE-GENERAL	21	1	No	
	THE INTERIOR SPACES OF THE GRILLS WERE NOT EASILY CLEANABLE.				
	<a href="#">In coordination with the engineers one grill will be converted with the drip tray located up front and previous drip tray sealed up, if successful all other grills will be changed according to modification.</a>				
8	FOOD SERVICE-GENERAL	27	1	No	
	THE INTERIOR SPACES OF THE GRILLS WERE SOILED WITH FOOD AND GREASE RESIDUE.				
	<a href="#">Related to response above. Cleanliness will be monitored</a>				
9	POT WASHES-GENERAL	22	0	No	
	THE 3 COMPARTMENT SINK THERMOMETERS WERE FOGGED OVER AND WERE OUT OF CALIBRATION.				
	<a href="#">New thermometers will be mounted on the walls above the sink.</a>				
10	DISCO BAR	20	2	No	
	THE INTERIOR OF THE ICE BIN WAS HEAVILY CORRODED.				
	<a href="#">Ice bin has been cleaned and is showing the metal is of poor quality will need to be changed.</a>				
11	FOOD SERVICE-GENERAL	33	1	No	
	LOOSE SEALANT AND LOOSE BULKHEAD PROFILE STRIPS WERE NOTED IN A FEW AREAS. OVERALL, EQUIPMENT AND THE PHYSICAL PLANT OF THE SHIP WERE IN VERY GOOD CONDITION.				
	<a href="#">Continual process to seal seams on a ship of this age. Program in place to complete this work</a>				
12	CREW GALLEY	16	0	Yes	
	SOME SLICED CHEESE AND COLD CUTS IN A BACK-UP REFRIGERATOR WERE MEASURED AT 42°F.				
	<a href="#">Procedure in place to monitor temperatures and correct this observation</a>				
13	C.A.S.	*	0	No	
	IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.				
	PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: <a href="mailto:VSP@CDC.GOV">VSP@CDC.GOV</a> USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE].				